

IN THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Previously amended) A process for the adaptation of flavor mixtures comprising the steps of:

a) selecting or preparing a base matrix comprising a flavor mixture having desired properties,

b) analyzing the flavor composition and flavor concentration in the headspace above the base matrix,

c) introducing the flavor mixture into a another matrix,

d) analyzing the flavor composition in the headspace above the another matrix,

e) comparing the results in step b) and d),

f) changing the flavor composition in another matrix to correspond to those of the base matrix and

g) preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing,

wherein said base matrix and the another matrix are independently foods, cosmetics, or requisites.

2. (Previously amended) A process for the adaptation of flavor mixtures comprising the steps of:

- a) selecting or preparing a base matrix comprising a flavor mixture having desired properties,
 - b) analyzing the flavor composition and flavor concentration in the headspace above the base matrix,
 - c) introducing the flavor mixture into an another matrix,
 - d) analyzing the flavor composition in the headspace above the another matrix,
 - e) comparing the results in step b) and d), wherein the comparing step comprises:
 - 1) calculating a correction factor from the peak area percentages of the analyses of the base matrix and the another matrix,
 - 2) calculating the number of moles of the individual flavor compounds in the flavor mixture,
 - f) on the basis of the correction factors determined in step 2) adapting the flavor mixture of the another matrix to correspond to that of the base matrix and
 - g) preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing,
- wherein said base matrix and the another matrix are independently foods, cosmetics, or requisites.

3. (Original) A process according to Claim 1, wherein the volatile constituents of the flavor mixture in the headspace above the matrix are determined.

4. (Original) A process according to Claim 1, wherein the analyses are carried out by means of static headspace gas chromatography.

5. (Previously amended) A process for the adaptation of flavor mixtures comprising the steps of:

a) selecting or preparing a base matrix comprising a flavor mixture having desired properties,

b) analyzing the flavor composition and flavor concentration in the headspace above the base matrix,

c) introducing the flavor mixture into an another matrix,

d) analyzing the flavor composition in the headspace above the another matrix,

e) comparing the results in step b) and d),

f) changing the flavor composition in the another matrix to correspond to those of the base matrix and

g) preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing,

wherein said base matrix and the another matrix are independently foods, cosmetics, or requisites;

wherein the analyses are carried out by means of static headspace gas chromatography;

wherein the peak area values determined by gas chromatography for the flavor compounds in the headspace over the base matrix and for the flavor compounds in the headspace

over the another matrix are used to form a quotient for calculating the correction factors.

6. (Previously amended) A process according to Claim 1, wherein the adapted novel flavor mixture is introduced into the another matrix at a concentration such that the peak area total of the flavor compounds in the headspace over the matrix corresponds to that of the base matrix.

7. (Cancelled)

8. (Previously amended) A flavor mixture produced from a process for the adaptation of flavor mixtures comprising the steps of:

a.) selecting or preparing a base matrix comprising a flavor mixture having desired properties,

b.) analyzing the flavor composition and flavor concentration in the headspace above the base matrix,

c.) introducing the flavor mixture into a an another matrix,

d.) analyzing the flavor composition in the headspace above the another matrix, and

e.) comparing the results in step b) and d),

f.) changing the flavor composition in the another matrix to correspond to those of the base matrix and

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g.) preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing,

wherein said base matrix and said another matrix are independently foods, cosmetics, or requisites.